

# THE HERALD'S PAGE FOR EVERY WOMAN

Edited by JULIA CHANDLER MAYN

## A LITTLE PURSUIT IS GOOD FOR A MAN

He Values Most the Girl Who Makes Him Climb.

By DOROTHY DIX.

A young man, with a kind and sympathetic heart, and who is a rooter for matrimony, writes me a letter in which he hands out a piece of leap-year advice as to how to win a husband. He says:

"Girl, just show a man that you are in love with him and he will ask you to marry him. I would never think of such a thing as popping the question to a girl until she had given me to understand that she would say 'Yes.' I wouldn't put myself in the position to be mortified by her turning me down, and I think that most men feel as I do on the subject."

Oh, shucks. This may be a good tip on a few men, but it is not one to be played across the entire matrimonial board. It will win out with some men, and lose out with many more. It all depends on the amount of vanity the man possesses.

Undoubtedly there are men of colossal egotism that find no woman so attractive as the one who sits at their feet and turns income before them. Such a man is flattered and pleased by having a woman display all the symptoms of heart failure every time he comes about. He likes to have her run after him. He enjoys having her call him upon the phone and entreat him to come to see her. He swells up with satisfaction when she writes him six seventeen-page letters and he is filled with delight when he sees her throwing fits of jealousy when he turns the light of his countenance on some other woman.

He Never Proposes, Unless—

Naturally this type of the human build never proposes to a woman unless she first indicates that she's down on her knees waiting for him to condescend to throw the handkerchief, and that she will spend the balance of her life returning thanks to heaven for her luck in getting him.

Possibly the woman who goes fishing for a man of colossal egotism does well to bait her hook with a ready-made acceptance. But let's be easy to estimate as a German carp in a pond. Any woman with as much intelligence as God vouchsafed an anglerworm can catch this type of man. If he is slow in coming to the point, or wriggles on the hook of an engagement, and tries to get out of it, all that she's got to do is to make him think that she will break her heart if she loses him, and that does the business. He is so sorry for any woman who is weeping over missing such a good thing as himself that he hasn't the nerve to deprive her of it.

To the great majority of men, however, there is nothing so utterly disheartening and disillusioning as a woman who is too willing, and if I were giving advice on this subject, I should say that the best way to catch a man is to run from him instead of after him.

For a girl to play coy arouses the normal man's sporting blood, and lures him on to the chase. Many a woman has first attracted a man's attention by flouting him. And this is a perfectly natural phenomenon of human nature. There is thrill, and anxiety, and effort, and adventure, and romance in storming the citadel of a proud maiden's heart, and breaking down its fortresses and taking its owner captive, and in making the man who does it feel like a laurel-crowned victor, but what's the excitement about wooing a girl who hands you out a title deed to her affections the first time you call?

The mere fact that men prefer to shoot birds on the wing to knocking over barnyard fowls in the chicken run ought to put every girl wise to the folly of being too fond. Generally speaking, the girl who throws herself at a man's head never hits him, for men are the artful dodgers.

Do Not Be Too Cold.

But while it is disastrous to her chances for a girl to wear her heart upon her sleeve, it is equally bad policy for her to pose as Proud Lady Diadema. In old-fashioned novels the heroines are always represented as haughty creatures who handed out the pie picher to every man who came along, and were simply insulting in their remarks to the opposite sex, yet who always had rows of suitors sighing and clamoring for their hands.

These high and mighty tactics wouldn't work in these days, when there are not enough husbands to go around, and men are not particularly bent on matrimony, anyway. The too-difficult woman would be left as much to her own devices as the too-anxious one, and "sisters" would be carved on both of their tombs.

All of which leads to saying that in her attitude toward men and love-making

a girl should strike the golden mean. While she should not chase an eligible gentleman down, neither should she take to her heels at his approach. While she should not persecute him into coming to see her, there is no valid objection to her giving him the glad hand when he does come of his own volition. While she should never, never look eager, there is no harm in her appearing as one who could possibly be persuaded.

The nice girl, unless, as I have said, she is dealing with an egotist, may let a man see that he interests and entertains her, that she admires his good qualities and enjoys his society, but she should also subtly indicate to him that she's not bowed over by them, and does not consider him the one prize package in the matrimonial lottery, and if such challenge doesn't make him come across with the proposal, nothing else will.

Ninety-nine men of a hundred will risk their necks climbing up to get the peach that hangs highest on the tree rather than open their mouths for the over-ripe one that is ready to drop into them of its own accord.

## THE FLORAL BOW IS POPULAR NECKWEAR

The floral bow is one of the latest novelties in neckwear. It consists of a small satin or velvet nosegay, with streamers of long, soft green stems, finished off at the end with tiny buds. Bunches of green velvet foliage are sometimes used as substitutes for the ribbon bow, which has not been altogether discarded.

As regards the actual collar, an interesting revival is the colored detachable neckband which was so popular two or three years ago; but the present fashion requires a fringe of the same colored silk sewn to the lower edge of the collar.

These neckbands sometimes fasten in front with a pair of fancy links instead of being invisibly closed at the side or at the back. It is some time now since frilling has been used, but it is being reintroduced as the tiniest possible lace edging to these neckbands.

Probably some time will elapse before it assumes—if it ever does—the extravagant proportions which are still remembered, but as it is now being used it is certainly becoming, as most complexions are improved if something white is worn at the neck.

## Chicken a la King.

One breast of chicken, two boiled potatoes, one pint of cream sauce and two boiled green peppers. Fry in a saucepan the sliced green peppers, pour over them a thin cream sauce and let boil for about five minutes. Add to it the sliced chicken and sliced potatoes, let simmer for a while, season with salt and pepper to taste, finish with a piece of butter and serve very hot in a chafing dish with toast on the side. Mushrooms may be used instead of potatoes, if desired.

## AN OBSTACLE.

(Published at the request of Hilda Burke.)

I was climbing up a mountain path With many things to do. Important business of my own And other people's, too. When I ran against a prejudice That quite cut off the view.

My work was such as could not wait, My path quite clearly shrouded, My strength and time were limited, I carried quite a load, And there that bulking prejudice Set all across the road.

So I spoke to him politely, For he was huge and high, And begged that he would move a bit And let me travel by. He smiled, but as for moving: He didn't even try.

And when I reasoned quietly With that colossal mule: My time was short—no other path—The mountain winds were cool. I argued like a Solomon—He sat there like a fool.

Then I flew into a passion, I danced and howled and swore, I yelled and belabored him Till I was stiff and sore: He got as mad as I did— But he sat there as before.

And then I begged him on my knees— I might be kneeling still. If so I hoped to move that mass Of obdurate ill will—As well invite the monument To vacate Bunker Hill!

So I sat before him helpless, In an ecstasy of woe: The mountain mists were rising fast, The sun was sinking slow, When a sudden inspiration came, As sudden winds do blow.

I took my hat, I took my stick, My load I settled fair and true, I approached that awful incubus With an absent-minded air—And I walked directly through him, As if he wasn't there!

## SOME EXCELLENT RECIPES FOR THE LENTEN SEASON

In looking out for Lenten menus and food values that will supply the place of meat, eggs, fish, and cheese are the "old reliables" that may be invited to the seats of honor with the certainty that they will make good the trust reposed in them. To do this acceptably, however, their service must be frequently varied, so as to avoid the deadly monotony that even fails even with a "robustness" appetite.

While "eggs are eggs" there are all sorts of nice ways of presenting them with new settings and varied appetizing combinations.

### Cheese Canapés.

Beat two eggs until very light, then put into a saucepan with four level table-spoonfuls of Parmesan cheese. Cook slowly, stirring constantly until thick. Cut slices of bread into rounds, using a large biscuit cutter, and fry a light brown in deep hot fat. Spread first with a thin layer of anchovy or sardine paste, then with a layer of the cheese custard, and garnish each slice with an olive.

### Eggs en Cocotte.

Roast several cocottes or earthen cups, rub lightly with butter, put into each a tablespoonful of hot cream and break an egg into the cream. Dust the top with salt and pepper, add a tiny bit of butter, put the cocottes into a pan, surround with water and set the pan in the oven. Cook eight minutes or less if the fire is pretty hot, and serve immediately.

### Shad Roe Salad.

After the parboiled roe are chilled, cut into slices, sprinkle with salt and pepper, and marinate with a little lemon juice. Keep in a cold place several hours. Line a salad bowl with lettuce leaves, mix a little watercress or parsley with the prepared roe and lay in the center of the leaves. Cover with mayonnaise or a French dressing.

### Poached Eggs with Caviar.

Toast thin, evenly sliced pieces of bread, spread with caviar, then cover each with a heart leaf lettuce, sprinkle with a few finely minced chives and place on top of all a carefully poached egg.

### Hominy and Cheese.

This dish can often be substituted for potatoes, especially in the spring, when old potatoes are becoming watery and new potatoes are too expensive for general use. Both hominy as for breakfast, serving, then, while still hot spread in thin layers in a buttered pudding dish with grated cheese between each layer and on top. Put into the oven long enough to melt and brown the cheese.

### Fish Roe.

The best roes are from shad, but those from haddock, pickerel, etc., are larger, cheaper and more easily obtained. All roes should be parboiled as soon as they come into the house. Plunge at once into boiling salted water, to which a tablespoonful of lemon juice or vinegar has been added. This not only prevents it spoiling, but makes it firm and lessens its tendency to "pop" and spatter during broiling or frying. Skimmer gently for fifteen or twenty minutes, then cook in the water in which they were cooked. As soon as cooled, put them in the lobster until ready to prepare for the table. From here the method of cooking varies.

### Lyonnais Eggs.

Put into a frying pan two tablespoonfuls refined vegetable shortening or butter, and when hot add two tablespoonfuls finely minced onion and a tablespoonful minced parsley and fry until the onion is light yellow. Add a tablespoonful of flour, and when blended a cupful of milk or good broth. When smooth and creamy add four or five sliced hard-boiled eggs and serve as soon as heated through.

## BRIDES' FASHIONS ARE PICTURESQUE

This spring's brides are rejecting over the opportunity fashion has afforded them of being picturesque. Among their trousseau gowns several charmingly feminine frocks may be noticed, which by their very quaintness lend the impression that the wearer has just stepped out of the frame of some old portrait of the 18th period.

This originality can be attained even though the frocks are fashioned at home by a clever seamstress rather than at one of the high-priced shops.

Taffeta will figure largely both as a gown and suit material this spring, no other material approaching it in popular favor. The very fact that a gown is made of this silk stamps it immediately as of this spring. A soft, lustrous quality and only the better grade is used, for old grandmothers assure us that it is useless to make up anything but the very best sort of taffeta. Speaking of grandmothers, many a hint as to how to fashion frayed taffeta fringes, how to make corded seams, heavy cord trimmings, puffs of taffeta, and how to bind scalloped a grandmother can give the June bride. It is just these little old-time touches, so familiar to the older generation, that give to this season's frocks the quaint effect which stamps them as really smart.

## Dream Puffs.

The whites of six chilled eggs and a pound each of sugar and walnut kernels will make quite a number. Beat the whites of the eggs to a very stiff froth, gradually add the sugar, then the nuts; drop on greased paper and bake forty minutes in a slow oven.

To prevent milk which has boiled over on the stove from throwing off an odor, sprinkle salt on it.

## SOME LITTLE HINTS ABOUT BUTTONHOLES

Even such simple things as buttons and buttonholes require proper treatment to insure neatness.

When buttoning or unbuttoning a garment forcing the buttons across the width of the hole will soon tear out the latter.

For this reason buttons with only two holes are better than those with four, and should be placed so that their holes will be on a line with the length of the buttonhole.

Some women place buttons with four holes so that only two holes need be sewed through—those on the opposite corners—thus making them last longer than if all four were used.

Cocoanut matting may be cleaned with a large coarse cloth dipped in salt and water and then rubbed dry.

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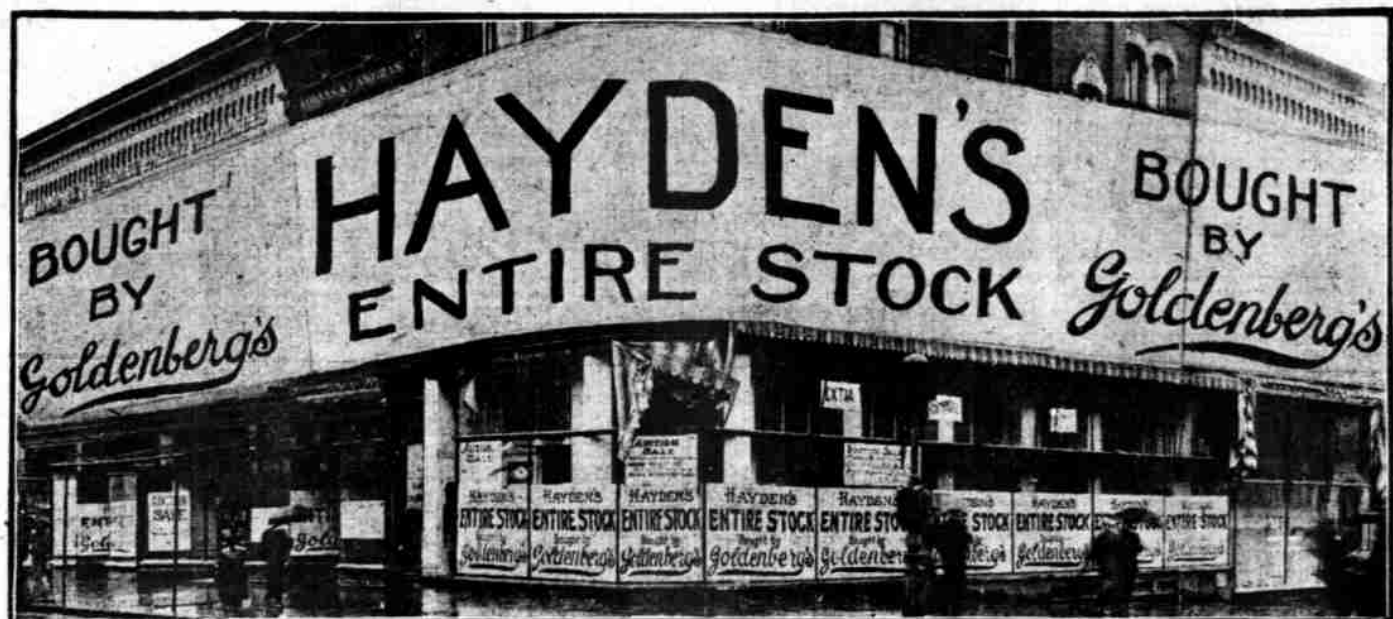
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# Remember, Sale Starts Friday Morning

See Thursday's Times and Star and Friday Morning's Post and Herald for full details.